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(54) PREPARATION OF SOUR CREAM AND POWDER USED IN THE PREPARATION

(57) Abstract:

PURPOSE: To produce sour cream or whipped sour cream having excellent taste, acidity and texture by adding powder consisting essentially of glucono delta lactone and flavor to raw material fresh cream.

CONSTITUTION: 100pts.wt. glucono delta lactone

powder is blended with 1-50pts. wt. flavor powder containing characteristic aromatic component of sour cream and/or 10-100pts.wt. powdered fruit juice to prepare powder. Fresh cream as it is or fresh cream just before whipping or fresh cream in the middle of whipping is blended with about 0.5-15% (W/V) of the powder and allowed to stand at 3-20°C for 3-24 hours.

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